



## COFFEE / NIGHTCAP

### CAFFÉ CON FERNET 9

*A damn fine cup of coffee with your choice of Fernet*

### ESPRESSO 4

*Served in Green Chartreuse washed cup*

### MACCHIA CON PISTACCHIO 10

*Espresso, Dumante Pistachio liqueur and steamed milk*

### BLUEPRINT NITRO COLD-BREW COFFEE 5

*Slow and cold brewed coffee forced nitrogenated giving it a creamy mouthfeel*

## VERMOUTH

SERVED WITH SODA WATER AND CITRUS

VERMOUTH IS AROMATIZED AND FORTIFIED WINE. VERMOUTHS START AS A WINE THAT HAVE HERBS, SUCH AS WORMWOOD AND GENTIANE, ALONG WITH CITRUS AND BOTANICALS MACERATED INTO IT. THEY ARE THEN FORTIFIED WITH A GRAPE DISTILLATE, SUCH AS BRANDY. IN THE CASE OF SWEET VERMOUTH, A LEVEL OF SUGAR IS ADDED TO ACHIEVE A HIGHER LEVEL OF SWEETNESS AND DEPTH. VERMOUTH IS COMMONLY ENJOYED AS AN APERITIF, OVER ICE AND SOMETIMES WITH SODA WATER.

### SWEET

Contratto Rosso.....	9
Carpano Antica.....	8
Punt e Mes.....	7
Cocchi di Torino.....	6
Axta Tinto.....	6
Cinzano.....	4
Dubonnete.....	4

### BLANC & ROSÉ

Mancino Blanc.....	9
La Quintinye Blanc.....	6
Lillet Rosé.....	6
Cocchi Americano Rosa.....	6
Dolin Blanc.....	4

### DRY

Ransom.....	10
Kina l'Amore d'Or.....	9
Contratto Bianco.....	9
Carpano Dry.....	8
Maurin Dry.....	6
Axta Blanco.....	6
Dolin Dry.....	4

### AROMATIZED / FORTIFIED

Mancino Vermouth Chinato...11	
Byrrh.....	6
Bonal.....	6
Lillet Blanc.....	6
Cocchi Americano.....	6



# AMARO

AMARO ("BITTER" IN ITALIAN) IS A CLASS OF SPIRITS KNOWN AS BITTERS. ALL AMARI SHARE A HANDFUL OF COMMON CHARACTERISTICS SUCH AS BITTER HERBS, BITTERSWEETNESS, MINT / MENTHOL. FROM THERE, EACH AMARO EXHIBITS A DEEPER PROFILE AND PROPRIETARY TASTE. FERNETS ARE PART OF A SUB-CLASS OF THE SPIRIT THAT ARE MUCH MORE DRY AND BOAST MORE INTENSE BITTERNESS, MENTHOL AND HERBS.

- Recommended neat or over ice, soda by request -

UNDERBERG	5	AVERNA	7
<i>Anise, Honey, Fennel</i>		<i>Rich Cola, Chocolate</i>	
CARDAMARO	5	LAZZARONI AMARO	7
<i>Moscato-based, Cardoon</i>		<i>Chamomile, Peppermint</i>	
LUXARDO ABANO	6	RIEGER'S CAFFÈ AMARO	8
<i>Black Pepper, Cinnamon</i>		<i>Coffee, Gentiane, Bitter Orange</i>	
AMARO SIBONA	6	CYNAR 70	8
<i>Clove, Cardamom, Sage</i>		<i>More Bitter than the Classic</i>	
CYNAR	6	AMARO LUCANO	8
<i>Artichoke, Vegetal</i>		<i>Lavender, Cola, Fennel</i>	
AMARO SFUMATO	6	BITTER TRUTH E**X**R	8
<i>Rhubarb, Smoked Veg, Spice</i>		<i>Anise, Spruce</i>	
AMARO MELETTI	6	AMARGO-VALLET	8
<i>Orange, Chocolate, Licorice</i>		<i>Angostura Bark, Earthy, Sarsaparilla</i>	
RAMAZZOTTI	7	AMARO SIBILLA	10
<i>Orange, Licorice, Ginger</i>		<i>Earthy, Honey, Dry</i>	
S. MARIA AL MONTE	7	AMARO NONINO	10
<i>Dry, Earthy, Mint</i>		<i>Caramelized Orange, Bruised Sugar</i>	
ANGOSTURA AMARO	7	BIGALLET CHINA-CHINA	11
<i>Allspice, Cinnamon, Clove</i>		<i>Cardamom, Bitter Orange, Cinnamon</i>	
ELISIR NOVASALUS	7	AMARO DELL' ERBORISTA	11
<i>Pine Sap, Mineral, *Not for the faint</i>		<i>Chamomile, Honey, Rhubarb</i>	
MONTENEGRO	7	MARGERUM AMARO	11
<i>Bitter, Tangerine, Bubblegum</i>		<i>Red Wine-based, Baking Spice</i>	

# FERNET

LUXARDO FERNET	6	LEOPOLD BROS. FERNET	8
<i>Earthy, Menthol</i>		<i>Doublemint Gum, Aloe, Chocolate</i>	
LAZZARONI FERNET	7	FERNET-VALLET	8
<i>Black Pepper, Eucalyptus</i>		<i>Black Cardamom, Clove, Cinnamon</i>	
FERNET BRANCA MENTA	7	CONTRATTO FERNET	9
<i>Mint, Menthol, Sweetener</i>		<i>Menthol, Earthy, Amiable</i>	
FERNET BRANCA	7	LEATHERBEE FERNET	9
<i>Menthol, Eucalyptus</i>		<i>Bone Dry, Minerality</i>	
		FERNET ANGELICO	11
		<i>Smokey, Aloe, Angelica Root</i>	



## CLASSICS

### HOUSE NEGRONI 9

*RIEGER'S GIN.*

*COCCHI DI TORINO SWEET VERMOUTH, CAMPARI*

### NEGRONI SBAGLIATO 9

*SHAM-PAGNE.*

*CINZANO SWEET VERMOUTH, CAMPARI*

### CYNAR JULEP 10

*CYNAR, DEMERARA GOMME SYRUP.*

*LEMON, GRAPEFRUIT, MINT, SODA WATER*

### BOTTLED AMERICANO 8

*CINZANO SWEET VERMOUTH, CAMPARI.*

*H2O, CO2*

### SEASONAL BELLINI 10

*SEASONAL FRUIT PURÉE, SHAM-PAGNE*

### GILT-EDGED NEGRONI 11

*OLD RAJ RED LABEL GIN.*

*CARPANO ANTICA SWEET VERMOUTH, CAMPARI*

### BLACK MANHATTAN 10

*RALLY POINT RYE WHISKEY.*

*AVERNA AMARO, MEXICAN MOLE BITTERS*

### BARREL-AGED ITALIAN STALLION 11

*THE HARMONIOUS MEETING OF:*

*NORTH SHORE NO. 6 GIN, DARK HORSE*

*REUNION RYE, COCCHI DI TORINO.*

*SWEET VERMOUTH & FERNET BRANCA*

*TO CREATE A FANCIULLI AND*

*HANKY PANKY HYBRID*

## WHAT'S THAT?

### AQUAVIT

A SCANDINAVIAN SPIRIT THAT BOASTS FLAVORS OF CARAWAY, DILL, FENNEL, ANISE, CUMIN, ETC.

### CRÈME DE MÛRE

A RICH FLAVORED, FRENCH-STYLE LIQUEUR. "MÛRE" IS THE FRENCH WORD FOR BLACKBERRY.

### CRÈME DE FRAISE

A RICH FLAVORED, FRENCH-STYLE LIQUEUR. "FRAISE" IS THE FRENCH WORD FOR STRAWBERRY

### SUZE

A GENTIANE LIQUEUR WITH A BITTERSWEET TASTE AND FLORAL NOTES

### FALERNUM

A TROPICAL LIQUEUR SHOWCASING ANY VARIETY OF LIME, CLOVE, VANILLA & ALLSPICE

### "QUNIA"

PRONOUNCED "KEE-nuh". MANY APERITIFS BEAR THIS MONIKER. IT IMPLIES THAT THE PRODUCT IS MADE WITH A QUININE HEAVY INGREDIENT, LIKE CINCHONA

### PINEAU des CHARENTES

AN APERITIF WINE MADE FROM GRAPE JUICE OR MUST AND FORTIFIED WITH COGNAC.

### CAMPARI

THIS IS THE LIFE BLOOD OF THE BAR HERE. THIS IS A LIQUEUR THAT IS SWEET, HERBACEOUS AND BITTER WITH STRONG NOTES OF GRAPEFRUIT PITH

### LIQUEUR STREGA

AN HERBACEOUS AND MEDICINAL CHARTREUSE-LIKE LIQUEUR WITH AN ANISE FLAVOR.

### BERGAMOT

TECHNICALLY RELATED MORE TO LEMON THAN ORANGE, THIS IS THE SMOKEY ORANGE FLAVOR THAT EARL GREY TEA IS KNOWN FOR.

### FERNET

CHECK OUT OUR AMARO PAGE FOR A MORE IN-DEPTH DESCRIPTION. OR, IF YOU HAVE SOME TIME, HAVE A SEAT AT THE BAR AND ASK OUR HEAD BARMAN, JEFFREY ABOUT THIS MYSTERIOUS SPIRIT



## ADVENTUROUS



0 = LIGHTER, BRIGHTER, REFRESHING, LESS BOOZY

10 = DARKER, SMOKEY, BITTER, MORE AGGRESSIVE

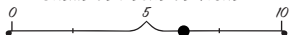
### EASY PEASY 12

*IWAI TRADITION JAPANESE WHISKEY.*

*RANSOM DRY VERMOUTH.*

*BENEDICTINE, ZIRBENZ PINE LIQUEUR.*

*CREME DE PECHE DE VIGNE*



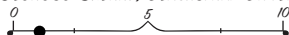
### I WAS BORN ON A PIRATE SHIP 10

*COCCHI DI TORINO SWEET VERMOUTH.*

*CARPANO DRY VERMOUTH.*

*PIERRE FERRAND PINEAU DES CHARENTES.*

*OLOROSO SHERRY, BLACKSTRAP BITTERS*



### MAY ALL YOUR DAYS BE GOLD 10

*EL DORADO 12 YEAR RUM, SUZE.*

*LA QUINTINYE BLANC VERMOUTH.*

*LIQURE STREGA, LAZZARONI AMARO*



### LOGGY BEAR NOCTURNE 11

*PIERRE FERRAND 1840 COGNAC.*

*SIBONA CAMOMILLA, OOLOROSO SHERRY, SUZE.*

*PIERRE FERRAND PINEAU DES CHARENTES*



### LA JOIE DE LA MORT 11

*CYNAR, LAZZARONI FERNET, NORTSHORE*

*AQUAVIT, LUXARDO ABANO AMARO.*

*MANCINO VERMOUTH CHINATO.*

*CHERRY BARK & VANILLA BITTERS*



### SWEEP THE LEG 10

*CARDINAL SIN BARREL-AGED VODKA.*

*BIG O GINGER LIQUEUR, LEMON.*

*BUCKWHEAT HONEY SYRUP.*

*AMARO MONTENEGRO, EGG WHITE*

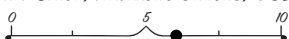


### RANDOLFI'S G&T 11

*ST. GEORGE BOTANIVORE GIN, HENDRICKS*

*GIN, CONTRATTO BIANCO VERMOUTH, LIME.*

*TONIC SYRUP, HABANERO BITTERS, CO2*

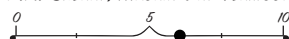


### ALWAYS ALMOST 11

*RIEGER'S KANSAS CITY WHISKEY.*

*PLANTATION 5 YEAR RUM, CYNAR 70.*

*P.X. SHERRY, MAURIN DRY VERMOUTH*



### #37½ (AUTUMN) 12

*FOUR ROSES SINGLE BARREL BOURBON WHISKEY.*

*BIG O GINGER LIQUEUR, CREME DE MURE.*

*AMARO SFUMATO, HOUSE-MADE BBQ BITTERS.*

*WHITE PEPPER & CORRIANDER BITTERS*

*\*APPLEWOOD SMOKED\**



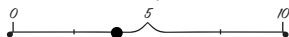
### ADVICE FROM A FORTUNE COOKIE 11

*RANSOM OLD TOM GIN, CREME DE FRAISE.*

*KRONAN SWEDISH PUNSCH, LEMON.*

*CARPANO ANTICA SWEET VERMOUTH.*

*CARDAMOM BITTERS, SHAM-PAGNE*





## ADVENTUROUS



0 = lighter, brighter, refreshing, less boozy  
10 = Darker, smokey, bitter, more aggressive

### HAIRY AT THE HEEL 11

*RITTENHOUSE RYE WHISKY,*  
*SALER'S GENTIANE LIQUEUR, PIERRE FERRAND*  
*DRY CURACAO, YELLOW CHARTEUSE,*  
*DOLIN GENEPEY DES ALPES*



### INAPPROPRIATE ANAGRAM 11

*FORD'S GIN, NUESTRA SOLEDAD MEZCAL,*  
*DOMAINE DE CANTON GINGER LIQUEUR,*  
*DEPTE MENTHE, LUXARDO ABANO AMARO,*  
*CELERY BITTERS*



### FOURTEEN DAYS IN PORTO BELLO 11

*ANGOSTURA BITTERS,*  
*KRONAN SWEDISH PUNSCH, VELVET FALERNUM,*  
*LEMON, EGG WHITE*



### POMPEII 10

*MILAGRO ANEJO TEQUILA, NUESTRA*  
*SOLEDAD MEZCAL, CANTON GINGER LIQUEUR,*  
*LUXARDO ABANO AMARO, HABANERO BITTERS*



### WHO IS DAÑEJO PARSELITI? 11

*MILAGRO REPOSADO TEQUILA,*  
*ZIRBENZ PINE LIQUEUR, HOUSE-MADE*  
*LIME CORDIAL, AMARO LUCANO,*  
*ST. ELIZABETH ALLSPICE DRAM, SHAM-PAGNE*



### RUM FOR YOUR LIFE 11

*SMITH & CROSS NAVY-STRENGTH RUM,*  
*EL DORADO 12 YEAR RUM,*  
*RHUM J.M. AGRICOLE RHUM,*  
*LIME, SUZE, YELLOW CHARTRUESE*



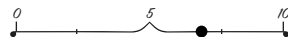
### CUBAN MISSILE CRISIS 12

*FERNET BRANCA, CARPANO ANTICA SWEET*  
*VERMOUTH, GREEN CHARTEUSE,*  
*CAMPARI, AMARO SIBILLA*



### A RULE OF PLUMB 10

*PURUS VODKA, ANGOSTURA AMARO,*  
*AVERELL DAMSON PLUM GIN, MAURIN QUINA,*  
*RITTENHOUSE RYE WHISKY, CURRY BITTERS*



### CAMBUSNETHAN GROG 10

*JOURNEYMAN APPLE CIDER LIQUEUR,*  
*HIGHLAND PARK 12 YEAR SCOTCH WHISKEY,*  
*OLD FORESTER 100-PROOF BOURBON,*  
*RIEGER'S CAFFE AMARO \*SERVED WARM\**



### ORANGE YOU GLAD YOU DIDN'T ORDER A BANANA? 10

*A.E. DOR V.S. COGNAC, CASONI 1814,*  
*LEMON, BERGAMOT SYRUP,*  
*CLOVE DREAMSCILE TINCTURE, SODA WATER*





## SPIRITS

### RYE

<i>Rittenhouse 100-Proof</i>	7
<i>Rally Point Rye</i>	8
<i>Dark Horse Reunion</i>	11
<i>Black Maple Hill</i>	18

### BOURBON

<i>Old Grand Dad Bonded</i>	7
<i>Old Forester Signature 100-Proof</i>	8
<i>Four Roses Single-Barrel</i>	9
<i>Smooth Ambler Single-Barrel</i>	13
<i>Black Maple Hill</i>	18

### IRISH

<i>Jameson</i>	6
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### JAPANESE

<i>Akashi</i>	10
<i>Hwai Tradition</i>	11

### SCOTCH (BLENDED)

<i>Dewar's White Label</i>	7
<i>Pig's Nose</i>	9

### SCOTCH (SINGLE-MALT)

<i>Spey River Double Cask (Rum)</i>	11
<i>Highland Park 12</i>	14
<i>Lagavulin 16</i>	24

### MISCELLANEOUS WHISKIES

<i>Rieger's Kansas City Whiskey</i>	10
(RYE, CORN, & OLOROSO SHERRY BLEND)	
<i>McCarthy's Single-Malt</i>	13
(MADE WITH PEATED MALT)	
<i>High West Campfire</i>	15
(RYE & SCOTCH BLEND)	
<i>High West Bourye</i>	16
(9YR. BOURBON, 10 & 16 RYE BLEND)	

### ENGLISH-INFLUENCED RUM

<i>El Dorado White</i>	6
<i>El Dorado Dark</i>	6
<i>El Dorado Spiced</i>	5
<i>Plantation 5 Year</i>	7
<i>Batavia-Arrack</i>	7
<i>Smith &amp; Cross Navy Strength</i>	8
<i>The Scarlet Ibis</i>	8
<i>Lemon Hart 151</i>	8
<i>El Dorado 12 Year</i>	9

### SPANISH-INFLUENCED RUM

<i>Diplimatico Anejo</i>	6
<i>Cruzan Blackstrap</i>	6

### FRENCH-INFLUENCED RUM

<i>Barbancourt 5 Star</i>	7
<i>Rhum J.M. Blanco</i>	8

### CACHAÇA

<i>Uma</i>	6
<i>Novo Fogo</i>	8





## SPIRITS

### TEQUILA

<i>Milago Silver</i>	8
<i>Milagro Reposado</i>	9
<i>Milagro Añejo</i>	10
<i>Tequila Ocho Plato</i>	10

### MEZCAL

<i>Nuestra Soledad San Luis Del Rio</i>	10
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### GIN (DRY)

<i>Broker's</i>	6
<i>Hayman's Old Tom</i>	7
<i>Letherbee Autumnal</i> (fall seasonal)	9
<i>Rieger's</i>	10
<i>Ransom Old Tom</i>	10
<i>Old Raj Red Label</i>	11

### GIN (FLORAL / BOTANICAL)

<i>Ford's</i>	8
<i>Letherbee Vernal</i> (spring seasonal)	9
<i>St. George Botanivore</i>	9
<i>St. George Terrion</i>	9

### GIN (MISCELLANEOUS)

<i>Hayman's Stoe Gin</i>	7
<i>Hendrick's</i>	10
<i>Bol's B.A. Genever</i>	10



### BRANDY, COGNAC & CALVADOS

<i>Coquerel V.S.O.P Calvados</i>	
<i>T Barsol Pisco</i>	7
<i>AE DOR Cognac</i>	9
<i>Pierre Ferrand 1840 Cognac</i>	13

### EAU-DE-VIE

<i>Pear Williams Purkhart</i>	9
<i>Clear Creek Kirschwasser</i>	13
<i>Clear Creek Douglas Fir</i>	14
<i>Clear Creek Eu-de-Vie de Pione</i> (PEAR IN THE BOTTLE)	15

### GRAPPA

<i>Francoli Bianco Grappa</i>	8
<i>Nonino Chardonnay Grappa</i>	13
<i>Nonino Moscato Grappa</i>	13
<i>Nonino Merlot Grappa</i>	13

### VODKA

<i>Purus</i>	6
<i>Hangar One</i>	8
<i>North Shore Sol</i> (chamomile/citrus)	9
<i>Cardinal Sin Starika</i> (barrel-aged)	11





## SPIRITS

### MODIFIERS & LIQUEURS (A-Z)

*ABSINTHE*, (BARREL-AGED) (LEATHERBEE)

*AQUAVIT* (SOUND SPIRITS)

*AQUAVIT* (NORTHSHORE)

*ALLSPICE DRAM* (ST. ELIZABETH)

*AMARETTO* (LAZZARONI)

*APEROL*

*APRICOT* (ROTHMAN & WINTER)

*BENEDICTINE*

*BËSK MALÖRT*

*BIG O GINGER LIQUEUR*

*BITTER* (LUXARDO)

*CAMPARI*

*CAPPELLETTI APERITIVO*

*CHARTREUSE, GREEN*

*CHARTREUSE, YELLOW*

*CHERRY HEERING*

*CLÉMENT MAHINA COCO*

*COINTREAU*

*CONTRATTO APERITIF*

*CONTRATTO BITTER*

*CREME DE CACAO* (CHOCOLATE)

*CREME DE CASSIS*

*CREME DE FRAISE* (STRAWBERRY)

*CREME DE MENTHE* (MINT)

*CREME DE MENTHE-PASTILLE* (PEPPERMINT)

*CREME DE MURE* (BLACKBERRY)

*CREME DE PAMPLEMOUSSE* (GRAPEFRUIT)

*CREME DE PECHE* (PEACH)

*DOLIN GENÉPY DES ALPES*

*DOMAINE DE CANTON GINGER LIQUEUR*

*DUMANTE PISTACHIO LIQUEUR*

*DUMANTE ESPRESSO LIQUEUR*

*HELBING HAMBURG'S KUMMEL LIQUEUR*

*LICOR 43*

*LIMONCELLO* (LAZZARONI)

*LION'S TOOTH DANDILION LIQUEUR*

*MARASCHINO* (LUXARDO)

*MAURIN QUINA*

*NUX NOCINO*

*PACHARAN, SLOE BERRY* (AXTA)

*PEAR* (ROTHMAN & WINTER)

*PINEAU DES CHARENTES* (PIERRE FERRAND)

*PIMM'S NO. 1*

*RHUBARB* (TEA)

*ROOT*

*SALER'S APERITIF*

*SAMBUCA, WHITE* (LAZZARONI)

*SAMBUCA, BLACK* (LAZZARONI)

*SIBONA CAMOMILA*

*SNAP*

*SALERNO BLOOD ORANGE LIQUEUR*

*ST. GEORGE NOLA COFFEE LIQUEUR*

*STREGA*

*SUZE*

*SWEDISH PUNSCH* (KRONAN)

*THYME LIQUEUR* (BIGALLET)

*ZIRBENZ STONE PINE*

